

Blanc

ABOUT CARMÉ RUSCALLEDA

Gastronomic Advisor - 7 Michelin Stars

Carmé Ruscalleda manages Sant Pau in Sant Pol de Mar, which has 3 Michelin stars; Sant Pau in Tokyo, which has 2 Michelin stars; and, together with her son Raül Balam, Moments at Mandarin Oriental, Barcelona, which has 2 Michelin stars.

Carmé Ruscalleda's gastronomic vision is based on modern Catalan culinary culture, with notes of Asian culinary culture. Touting the value of fresh, seasonal and locally sourced food, her goal is to offer a gourmet sensory experience with traditional and modern dishes, as well as "miniature kitchen" tapas. All of them healthy and exquisite.

OUR TAPAS

Flute baguette with tomato and Iberian ham D.O. (G,Su)	15
Flute baguette with anchovies "Grand Cru Cantábrico" (G, Su)	15
Flute baguette with charcuterie and "pan con tomate" (G,Su)	12
Iberian ham croquettes , 4 units (G, D, Su)	9
Cheese & beetroot croquettes , 4 units (G, D, Su)	9
Hummus , tzatziki, crudités (G, D, Ce, Se)	14
"Patatas bravas" (E)	9
Langoustine gyozas , 4 units (G, Cr, Su)	12
Chicken wings with spicy sauce , 6 units (G)	12
Hot dog BCN: "País" sausage, romesco and vegetables (G, D, Ce, Mu, Su)	19
Caviar Petrossian: Ossetra Tsar imperial with blinis, sour cream 30 gr. served with a bottle of Ruinart "Blanc de Blancs" (37 cl) (G, F, D)	140 180
Iberian ham "bellota" 80gr. served with Catalan flatbread and tomato (G, Su)	38

If you have any allergies or food intolerance, please consult our list of allergens.

*Allergens: **G**.Gluten, **Cr**.Crustaceans, **E**.Egg, **F**.Fish, **P**.Peanuts, **So**.Soy, **D**.Dairy products, **N**.Nuts, **Ce**.Celery, **Mu**.Mustard, **Se**.Sesame, **Su**.Sulphites, **L**.Lupine, **Mo**.Molluscs.*

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STARTERS

Regal Oyster – La Famille Boutrais (<i>Mo</i>)	6/u.
Winter soup , onion, egg, crusty bread and ham (<i>G, E, Ce</i>)	16
Red shrimps , green papaya, soy and sour apple (<i>Cr, P, So, Ce</i>)	22
Tuna tartar , avocado and cucumber (<i>E, F, Se</i>)	29
Coca Delta del Ebro with eel, strawberry, daikon turnip and shiso (<i>G, P, Su</i>)	22
Braised octopus , smoked cheese and <i>anticuchera</i> sauce (<i>G, D, Mo</i>)	24
Lobster with citrus , slightly spicy (<i>Cr, Ce</i>)	32
Galician blonde cow steak tartar (<i>G, E, D, Mu</i>)	24

FISH

Line-caught hake , breadcrumbs with a tender garlic and lime <i>pil pil</i> (<i>G, F</i>)	30
Stuffed squid with vegetables and mushrooms with black garlic sauce (<i>G, F, Mo</i>)	28
Cod , potato, cabbage and <i>all i oli</i> (<i>F</i>)	29

RICES

Seafood stew inspired by the Maresme's fishermen (<i>Cr, F, Ce, Mo</i>)	33
Iberian rice with vegetables (<i>Ce, Su</i>)	30

MEAT

Cannelloni “Barcelonina” with three meats: chicken, pork, veal (<i>G, D, Ce</i>)	24
Roast suckling lamb shoulder (<i>Ce</i>)	34
Oriental Duroc pork rib , (<i>G, Ce, Su</i>)	27
Tenderloin of Pujol's Galician blonde cow (<i>Ce</i>)	33
T-bone 1kg steak matured 100-days-old of Pujol's Galician blond cow (<i>Su</i>)	99

DESSERTS

Cheese plate with “Contrasts” (<i>G, D, N</i>)	14
“Mató de Fonteta” with orange honey, “Carquinyolis” (<i>G, D, N</i>)	9
“Crema Catalana” (<i>D</i>)	9
Our dessert trolley (<i>G,D,N</i>)	9